

- High grade stainless steel contact with food for safe food processing
- Smoking and drying functions controlled with a simple to operate venting system
- Temperature controlled by a digital indicating electronic controller
- Drying cycle has fan assisted convection
- Smoking cycle is achieved using natural convection with an ignition element for wood chips
- Inner parts easily removable for easy cleaning
- Smoked product has low mass loss
- High quality combination cooking and grilling cabinet with electronic non-indicating controller with PT100 sensor for cooking temperature and digital indicating electronic controller for core temperature
- Fitted with automatic alarm and shutdown for low water and core temperature
- 24 hour timer is fitted for automatic control of the cooking cycle



Chamber size	1000 x 655 x 1020mm
Dimensions	1280 x 770 x 2020mm
Weight	216kg
Power	2 x 2.5kW Drying elements 1 x 0.75kW Sawdust ignition element
Voltage	230V Single Phase

Includes:

- 15 x aluminium rods
- 1 x sawdust grid
- 1 x ashtray
- 1 x expanded mesh tray